

THE CORE 2200-E(T)

TECHNICAL DATA SHEET

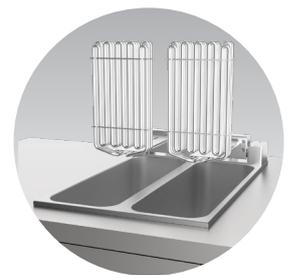
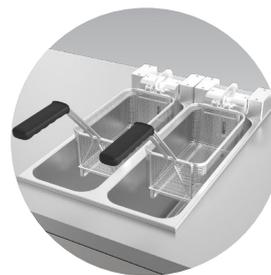
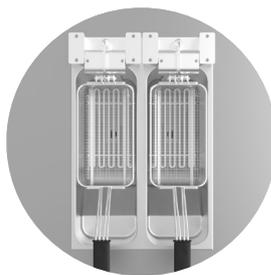
Technical data

Model	CORE 2200-E	CORE 2200-ET
Stock code	8510-E	8515-E
Tank capacity	2 x 7-8 litres	2 x 7-8 litres
Dimensions*	See drawing	See drawing
Baskets*	158x285x135	158x285x135
Output per hour (frozen product)	38-46 kg/h	46-54 kg/h
Voltage	3N400V	3N400V
Heating power	14.4 kW	18 kW
Amperage	20A per phase	26A per phase
Heating element	2	2
Temperature range	95°C – 190° C	95°C – 190° C
Protection index	IPX4	IPX4
Net weight	56 kg	56 kg
Power cable	5m	5m
Frying surface per pan	W169 x D338mm	W169 x D338mm

* Width x Depth x Height (mm)



Supplied with lid, baskets, oil buckets, crumb filters and element lifting hook



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Features and benefits

- Electromechanical thermostat with overheat protection
- Ergonomic thermostat knob for easy temperature control
- Integrated Sicotronic interface
- Intelligent adjustment for optimised performance and precise temperature control (+/- 6°C)
- Maximum insulation to optimise efficiency and heat retention, minimising energy loss
- Cool zone for waste collection below the heating element, slowing down oil degradation
- Fryer can be heated for cleaning with water (95°C)
- Rounded corners and a pivoting heating element, with an intermediate stop position, for easy cleaning
- Folding lid for easy storage
- MELT Position: melts solid fat without burning it
- Easy to locate element RESET button
- High quality components and finish to meet the highest standards
- Stainless steel, strong and durable
- Turbo option, ideal for frying frozen food
- Swiss Made: manufactured at the Valentine Fabrique factory in Romanel-sur-Morges
- IPX4 rating / 3-year warranty / 20-year tank warranty
- 20-year availability of spare parts

Options

- Turbo
- **Accessories**
 - Microfilter with support frame
 - Fishplate
 - VITO oil filtration
 - VITO oil tester

Certifications

- CB, UL, CE, UKCA

Technical drawings (mm)

